



The City of Issaquah requires routine cleaning for grease traps and grease interceptor. Grease interceptors are to be pumped in full when F.O.G. reaches 25% of the overall liquid depth. The frequency of pumping shall be no longer than 90 days. Grease traps must be cleaned every two weeks, or when F.O.G. reaches 25% of the trap.

### Maintenance

Keep a maintenance log for your trap or interceptor cleaning. Your log should indicate who performed maintenance, the date cleaned, and how much waste was removed. The F.O.G. Log must be submitted to the city on an annual basis, and maintenance records must be kept on-site for a minimum of three years.

### Maintain a F.O.G. Log



**What is a Grease Interceptor?**  
Grease interceptors are designed to catch F.O.G. before they get into your sewer. Grease interceptors are large underground vaults found outdoors. Grease traps are found under or near sinks in your cooking area (shown at right). Grease traps are no longer allowed to be installed.

Your best line of defense from accumulation is to install and maintain a grease interceptor. and cause major problems!

F.O.G. finds ways to accumulate in your side sewer on inside flap). However, even with the best practices, F.O.G. (see Best Practices to Fight Fats, Oils & Grease employees the importance of controlling

### What Can You Do?



## Best Practices to Fight Fats, Oils & Grease

- › Always scrape and wipe leftover fats, oils, grease and food waste from all dishes, pots, pans and cooking equipment prior to pre-rinsing or washing.
- › Remove your garbage grinder- they are prohibited.
- › Maintain your grease interceptor or grease trap.
- › Install and maintain screens in all floor and sink drains. This will also reduce the amount of food waste that accumulates in your grease interceptor or side sewer.
- › Educate and train employees quarterly about these practices to control F.O.G.
- › Hire a contractor to maintain the vent hood and filters and dispose of the waste properly.
- › Wash all floor mats, grills and greasy kitchen equipment in a sink. Never wash these items outside.
- › Reduce both garbage costs and F.O.G. problems by composting your food scraps. Please contact the Resource Conservation Office at (425) 837-3420.

➔ **Open up poster inside and display in your kitchen to help your employees fight F.O.G.!**



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## BUSINESS CUSTOMERS

# Fight F.O.G.™

**Keep Fats, Oils & Grease Out of Your Drain!**



If not handled properly, F.O.G. can solidify and stick to the sides of your kitchen drain and sewer pipe. The most common accumulation comes from your daily dish washing process. Over time, buildup of F.O.G. can plug your pipes and cause a sewer backup into your business! These buildups can also cause major operational problems in our public sewer system and backup sewage into our streams, lakes and Puget Sound.

### F.O.G. Means Trouble!

**Fats, Oils & Grease** and are found in common food and food ingredients such as: meat, fish, butter, cooking oil, mayonnaise, gravies, sauces and food scraps.

### F.O.G. Can Cost You Money!

Issaquah Municipal Code Chapter 16.38 holds business owners liable for ALL clean-up costs related to a sewer backup, including damage to adjoining properties, parking lots, streets, and sewer system repair.





# Fight F.O.G.

Help keep  
**Fats, Oils & Grease**  
from clogging  
the sewer pipes!

## THE RIGHT WAY

**CORRECTO**  
올바른 방법

**Wipe dishes, pots, pans and cooking equipment before rinsing or washing.**

Limpie con papel los platos, ollas, sartenes y equipo de cocina antes de enjuagarlos o lavarlos.

접시, 냄비, 팬, 조리 도구를 물로 헹구거나 씻기 전에 먼저 찌꺼기를 닦아냅니다.



**Put food waste into food recycling container or trash.**

Coloque los restos de comida en contenedores para reciclar alimentos o en la basura.

음식물 찌꺼기는 음식물 재활용 용기나 쓰레기통에 넣습니다.



**Collect waste oil and store for recycling. Clean up spills immediately.**

Junte el aceite usado y guárdelo para reciclar. Limpie los derrames inmediatamente.

사용한 기름은 모아뒀다가 수거해 가도록 합니다. 기름이 흘렀을 때는 즉시 닦습니다.



**Wash floor mats in a utility sink.**

Lave los tapetes en un lavabo de servicio.

바닥 매트는 다용도 개수대에서 씻습니다.



**Keep screens in all drains to catch food waste.**

Coloque coladores en todos los desagües para retener los desperdicios.

배수구마다 거름망을 설치해 음식물 찌꺼기를 걸러냅니다.



## THE WRONG WAY

**INCORRECTO**  
잘못된 방법

**Do not pour cooking residue into the drain.**

No arroje por el desagüe los residuos de alimentos cocinados.

조리하고 남은 찌꺼기를 배수구에 붓지 마십시오.



**Do not put food waste down the drain.**

No arroje los desperdicios de alimentos por el desagüe.

음식물 찌꺼기를 배수구로 흘려보내지 마십시오.



**Do not pour cooking oil into the drain.**

No vierta aceite de cocina directamente en el desagüe.

요리용 기름을 배수구에 붓지 마십시오.



**Do not wash floor mats outside.**

No lave los tapetes en el exterior.

바닥 매트를 집 밖에서 씻지 마십시오.



**Do not remove screens from drains.**

No quite los coladores de los desagües.

배수구에서 거름망을 제거하지 마십시오.

